

TABLE SNACKS

<b>CRAB COCKTAIL</b> <i>old bay aioli &amp; avocado</i>	42
<b>OYSTERS "LUKEFELLER"</b> <i>spinach, pernod &amp; parsley</i>	32
<b>CLAMS CASINO</b> <i>bacon, spring onion &amp; noilly prat vermouth</i>	28
<b>DIPS</b> <i>southern-style cheese   guacamole   smoked trout</i>	14   36
<b>LUKE'S LOBSTER SLIDERS</b> <i>warm butter-toasted bun</i>	24
<b>CHOP HOUSE STEAK SLIDERS</b> <i>grilled onions &amp; boursin</i>	18
<b>DEVILED EGGS</b> <i>olive relish   add fried oysters</i>	6   28
<b>LUKE'S SMOKED BACON</b> <i>maple lacquer &amp; apple</i>	25

OYSTER BAR

<b>SHELLFISH PLATEAU</b> <i>lobster, oysters, shrimp, crab &amp; tuna tartare [small   large]</i>	170   335
<b>HALF or WHOLE CHILLED MAINE LOBSTER</b> <i>lemon &amp; special sauce</i>	58   116
<b>RAW RHODE ISLAND COUNTNECK CLAMS</b> <i>crunchy &amp; sweet</i>	8 each

World Famous

**LUKE'S JUMBO SHRIMP COCKTAIL**

*house-made cocktail sauce, lemon & celery leaf*

52

OYSTERS

*All our seafood is sourced directly from my contacts along the Eastern Seaboard of America.*

*The oysters in particular come from my trusted sources whom I visit each year. I can assure you that these are the very best oysters the world has to offer.*

half dozen 57 | full dozen 114

Please See the Oyster Board for Today's Selection

**BARNSTABLE** Massachusetts  
*fresh & crisp with a balanced sweetness*

**BEAU SOLEIL** New Brunswick  
*small & pleasantly briny with a sweet finish*

**MALPEQUE** Prince Edward Island  
*buttery & crisp with a sweet finish*

**PLEASANT BAY** Massachusetts  
*plump & mildly briny with an ocean clean finish*

**POWDER POINT** Massachusetts  
*good brininess with a creamy finish*

**NINIGRET NECTAR** Rhode Island  
*mild brininess & crisp with a sweet finish*

LUKE'S CAVIAR SERVICE

ANTONIUS CAVIAR

*Served with our special scrambled eggs, ciabatta crisps and traditional garnishes. Enjoy!*

30 gr. Siberian 160 | 30 gr. Oscietre 220

5 gr. Caviar Spoon 30 | 40

SALADS, CHOWDERS & TARTARES

<b>LUKE'S KALE SALAD</b> <i>emerald kale, roasted peanut dressing &amp; herbs   Add: Seared Tuna</i>	28   37	<b>LOBSTER &amp; CORN CHOWDER</b> <i>ritz crackers, espelette chili &amp; lime</i>	28
<b>CHOP HOUSE SALAD</b> <i>cornbread croutons, dates &amp; goat cheese</i>	28	<b>LUKE'S CLAM CHOWDER</b> <i>sage butter &amp; littleneck clams</i>	24
<b>TRAVIS' TOMATO SALAD</b> <i>feta, mâche &amp; cucumbers   Add: Seared Tuna</i>	28   37	<b>PRIME STEAK TARTARE</b> <i>capers, mustard &amp; rye toast</i>	34
<b>LUKE'S CLASSIC CAESAR</b> <i>reggiano, anchovy &amp; rustic croutons   Add: Fried Oysters</i>	27   33	<b>LUKE'S TUNA TARTARE</b> <i>avocado &amp; toasted ciabatta</i>	34

## CHOP HOUSE CLASSICS

<b>LUKE'S LOBSTER POT PIE</b> <i>spring vegetables, truffle oil, tarragon &amp; puff pastry</i>	145
<b>JUMBO LUMP CRAB CAKES</b> <i>maryland style, grain mustard &amp; coleslaw</i>	84
<b>SIGNATURE FOLEY "GEORGES BANK SCALLOPS"</b> <i>simply roasted with lemon &amp; served with coleslaw</i>	84
<b>SIGNATURE FISH OF THE DAY</b> <i>(subject to availability)</i>	MP
<b>WHOLE STEAMED LOBSTER</b> <i>700g-900g, available on weekends only, (first come, first serve basis)</i>	135

## CHOPS & A BURGER

<b>LUKE'S BONE-IN TENDERLOIN AU POIVRE</b> <i>300gr, peppercorn crust &amp; mustard cognac jus</i>	103
Add: Grilled Foie Gras 25 Half Lobster Tail 25 Organic Fried Egg 4 Magic Onions 8	
<b>USDA PRIME RIB EYE "NAKED" or "LUAU" STYLE</b> <i>400gr, confit garlic</i>	118
<b>MILK-FED DUTCH VEAL CHOP</b> <i>anchovy marmite butter</i>	98
<b>COLORADO LAMB CHOPS</b> <i>yogurt, mint &amp; spring radish</i>	94
<b>SNAKE RIVER FARMS KUROBUTA PORK CHOP</b> <i>wild fennel spice &amp; apple jam</i>	89
<b>LUKE'S BLUE LABEL BURGER</b> <i>secret blend, special sauce &amp; house-made bun (limited availability)</i>	42
Add: Cheddar Cheese 4 House-Cured Bacon 6 Organic Fried Egg 4	

## SIDES

<b>FRENCH FRIES</b> <i>rosemary &amp; old bay</i>	20	<b>KALE SALAD</b> <i>roasted peanuts &amp; herbs</i>	18
<b>OLD STYLE HASH BROWN</b> <i>boursin cheese &amp; spring onion</i>	22	<b>CREAMED SPINACH</b> <i>fried garlic, reggiano &amp; sunny-side up egg</i>	20
Add: Organic Fried Egg 4		<b>THICK-CUT TOMATO &amp; RED ONION</b> <i>blue cheese vinaigrette</i>	20
<b>GREEN ASPARAGUS</b> <i>laurel leaf hollandaise</i>	22	<b>POTATO PURÉE</b> <i>salted butter &amp; chives</i>	22
<b>LUKE'S LOBSTER MAC &amp; CHEESE</b> <i>ritz cracker crumbs</i>	32		

## DESSERTS & CHEESE

<b>LUKE'S WARM CHOCOLATE CHIP COOKIES</b> <i>stout milkshake</i>	18	<b>GRANDMA'S APPLE PIE</b> <i>maple pecan ice cream &amp; warm maple syrup</i>	18
<b>KEY LIME "PIE"</b> <i>toasted meringue</i>	18	<b>DOUBLE FUDGE CHOCOLATE BROWNIE</b> <i>peanut butter ice cream</i>	18
<b>CHOP HOUSE CHEESE PLATTER</b> <i>artisan honey, garnishes &amp; radish</i>		38	

### LUKE'S HOUSE SPECIALTY

#### ROCK & RYE 23

Made from a secret recipe of citrus, cassia and young rye whiskey, our version steeps slowly for weeks, undisturbed, until the perfect balance is achieved.

We make our Rock and Rye in small batches by hand. A great way to start an evening or to wind things down. Enjoy!

## Ask us about The CLUBROOM

### MY PERSONAL GUARANTEE

  
TRAVIS MASIERO

### LUKE'S TANKARD ON DRAFT

#### BLUE LABEL ALE 20

rye & pint brewing co, 5%abv, Singapore

#### NIXTA LAGER 20

off day beer co, 5%abv, Singapore

### BOTTLED BEER

#### TWIST & STOUT 18

330ml, 5%abv, Portugal

#### SIERRA NEVADA PALE ALE 16

350ml, 5.6%abv, USA

#### SIERRA NEVADA HAZY IPA 18

350ml, 6.7%abv, USA

### SIGNATURE NEGRONIS

#### WHITE 24

sipsmith gin, yellow chartreuse, lillet blanc

#### CLASSIC 24

four pillars spiced gin, mulassano bitter  
antica formula

#### BOULEVARDIER 24

woodford reserve bourbon  
mulassano bitter, antica formula

### SIGNATURE COCKTAILS

#### GREEN GOBLIN 23

hendrick's gin, pimms no.1, cucumber & lime

#### OUR ESPRESSO MARTINI 28

vodka, espresso & bailey's

#### THE BLOODY MARY 26

smoked vodka, luke's famous house-mix

#### DIRTY CHOPHOUSE MARTINI 25

smoked vodka, noilly prat vermouth  
muddled olives & olive brine

#### MOSCOW MULE 24

ginger-infused vodka, calamansi  
yuzu & home-made ginger beer

#### SIGNATURE SALTY DOG 23

tanqueray no. 10, house-made rosemary  
thyme syrup & grapefruit juice

### SEASONAL COCKTAILS

#### LUKE'S JULEP 24

bourbon, cherry infused brandy & mint

#### THE PERFECT CLUBROOM

#### MANHATTAN 25

rye, sweet & dry vermouth, hinoki bitters  
maraschino cherries

#### NIXTA MARGARITA ESPECIAL 25

don julio blanco tequila, orange curaçao  
agave nectar, fresh lime, tajin salt rim